REPÚBLICA DEL CACAO²



MILK CHOCOLATE GROWERS CHOICE 33%

Legal Name

Product Range

Milk Chocolate, 33% Cacao Solids Blends

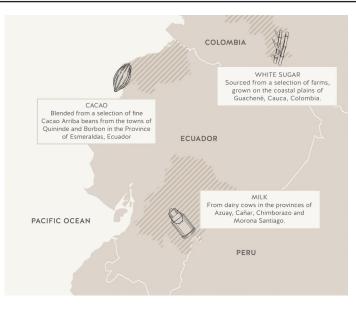
Product Description

SWEET / TOASTED BRIOCHE / CACAO

This is a blend created from fine flavor cacao "Nacional" from Ecuador and wholesome milk from the green slopes of the Andes mountains. Its flavor is completed with sugar from the coastal plains of Colombia. Our 33% Milk Chocolate has capuccino and toasted brioche notes that combine perfectly with its long lasting cacao aftertaste.

Ingredients List

Sugar, cocoa butter, whole milk powder, cocoa liquor (cocoa mass), emulsifier (soy lecithin), natural vanilla extract. This product may contain traces of nuts (almonds, halzenuts, pistachio, pecan nuts), peanut, gluten, sesame, milk and egg proteins.



Composition in %		
SUGAR	WHOLE MILK	
45.5%	20%	
TOTAL FAT		
34%		

Packaging			
SKU #	BAG	CASE NET WEIGHT	CASE GROSS WEIGHT
230081 (sample)	200g/0,44lb	8kg/17,6lb	9kg/19,8lb
2338	1kg/2.2lb	10kg/22lb	11kg/24,25lb
2001	2.5kg/5.5lb	10kg/22lb	11kg/24,25lb
2006	7 5kg/16 5lb	15kg/33lh	16kg/35 27lb

Shelf Life

14 months from date of production

Storage
Store in an airtight container and keep in a cool, dry place between 60-64°F (16-18°C).

Toasty Spicy Sweetness Cacao Vanilla

Recommended Uses

Fluidity @@

Molding @@

Mousses 000

Machine Enrobing

Sponges @@

Ice Creams & Sorbets @@@

Ganaches @@@@

Sauces & Beverages

Tempering Curve

. 18°C > 45-50°C > 27-28°C > 29-30°C

Certifications and Guarantees

Kosher Certified | Non-GMO Guaranteed | Non-Ionization Guaranteed